

25th Jubilee Menu

Showcasing dishes from past years as part of our set lunch menu,
Modernised by Patrick & his team

We will also be offering wine flights and a selection of
wines by the bottle

all for the price of £25

October lunch menu

25.00 two courses | 30.00 three courses

15.00 supplement to include a glass of wine to accompany two courses

25.00 supplement to include a glass of wine to accompany three courses

starters

Cornish Crab and Octopus, - 2024
roast tomato soup, chorizo jam, baked capsicum, crisp chicken

Pressing of Ham Hock and Hazelnut,
'scratching's', pickled mustard seeds, Jerusalem artichoke

Crisp Butternut Squash, ✓
coconut and ginger sauce, capers, red chili

Wild Mushroom Gnocchi, (V)
Yeasted maitake mushrooms, mushroom and truffle 'cream',
charred shallots

main course

Butter Poached Cod, - 2023
charred sweetcorn, trumpet de la mort, black garlic, tempura cheek

Stuffed Suffolk Chicken,
king oyster mushroom, caramelised parsnips, preserved truffle jus

Red Onion and Thyme Hash Brown, ✓
English peas, goats curd, girolles, summer truffle sauce

Baked Crapaudine Beetroot ✓
Roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

side dishes 6.00

spiced new potatoes, coriander yogurt, chili, crispy onion

ratatouille, garlic confit bread crumbs

green beans, salsa verde

compressed watermelon salad with mint and feta

desserts

Upside Down Pineapple Cake,
ginger sponge, pistachios, vanilla ice cream

Milk and Honey, - 2022
grappa poached persimmons, milk sorbet, Matfield honey, almond, dill

Raspberry Soufflé,
crumble top, raspberry sorbet, vanilla and raspberry sauce – 2001

Selection of Cheeses,
crackers, chutney

coffee, tea & sweet treats 6.00

Jubilee Wines £25

Sargaço Vinho Verde Rosé, Casal de Ventozela 2025
Minho, Portugal

Serenello Gran Cuvée Spumante Extra Dry, Serena 1881 N.V.
Veneto, Italy

Convento da Vila Branco, Adega de Borba 2024
Alentejo, Portugal

Convento da Vila Tinto, Adega de Borba 2023
Alentejo, Portugal